



The Story of Chocolate



In today's lesson we will discuss where in the world we think the foods we eat come from and in particular, we will take a closer look at **chocolate**! We will learn about the **climate** of the region where the cacao beans grow and understand the process of how they change into the chocolate that we love to eat!

Activity:

Sequence the cards (word doc.) to reveal the process of how chocolate is made.

Key Vocabulary

climate
cacao beans
chocolate



sugar



Let's talk!



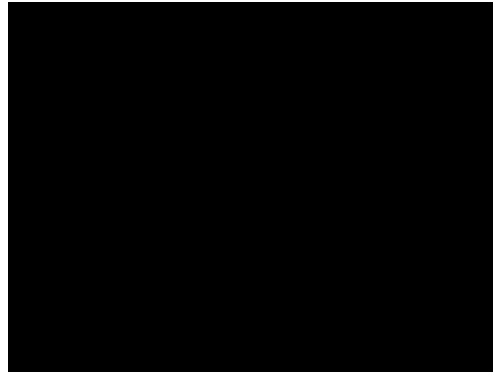
orange juice



rice

Where in the world do you think
these foods and drinks come from?

How do you think they were made?



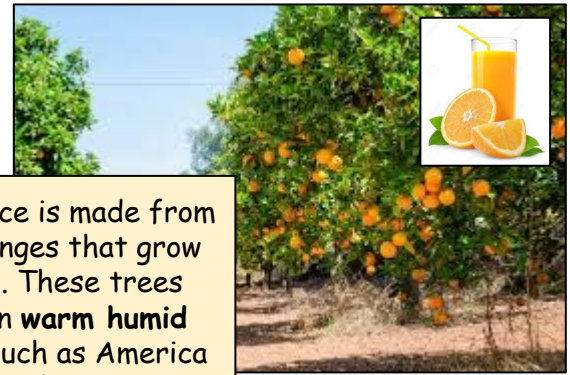
coffee



Sugar is made from sugarcane. These grow in **warm tropical climates** such as India, Southeast Asia, New Guinea and Brazil.



Let's share!



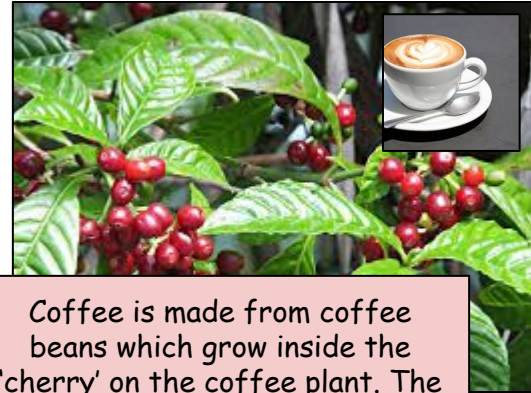
Orange juice is made from fresh oranges that grow on trees. These trees survive in **warm humid climates** such as America and the Mediterranean.

FLASH
BACK

Can you remember where the **equator** is on our planet?
Is the temperature there hot or cold?

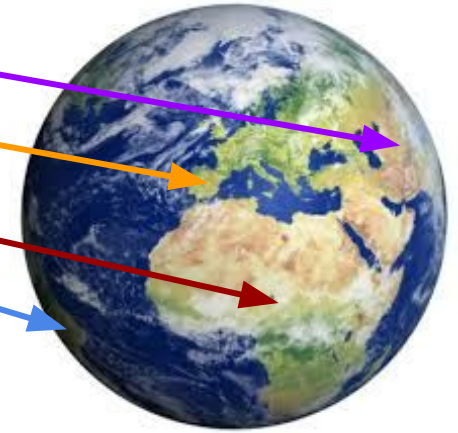
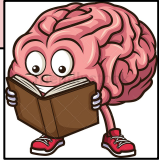


Rice is grown in paddy fields, where the **climate is hot and humid**, such as Asia, with lots of rainfall to keep the fields full of water.



Coffee is made from coffee beans which grow inside the 'cherry' on the coffee plant. The plants like **hot, dry climates** and can be found growing mostly around the **equator**.

Let's learn!



The foods come from all around the world.
Different foods grow in different **climates**.

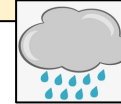


Climate is what the weather is usually like on most days:

temperature



rainfall



wind speed



Can you say a sentence with our new word?

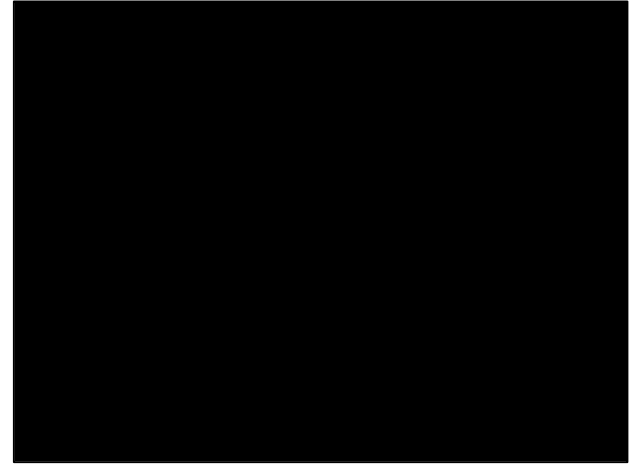
What is the **climate** usually like in New Malden?

TALK



So where does
chocolate
come from and
how is it made?

Let's learn!



Activity 1:

Watch the video first and then **sequence** the steps (see sequence cards attached) in the **chocolate making process** and **stick** onto paper for your own home learning or classroom display.





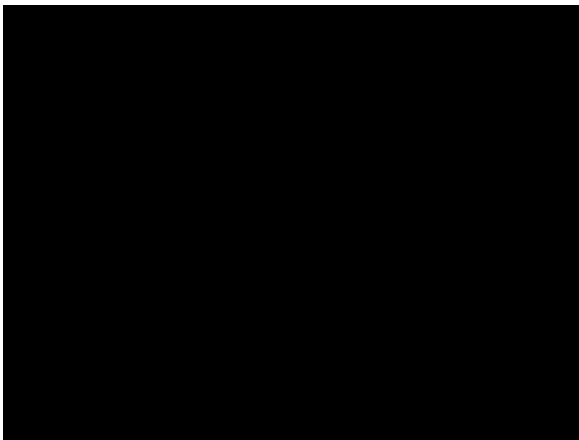
cacao trees



raw cacao beans in their pod



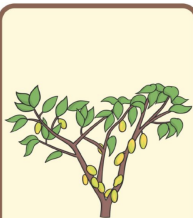
dried cacao beans



chocolate

Look! Here is the correct sequence, how did you do?

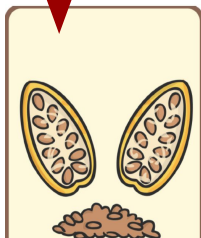
Start



Cacao trees are grown in large plantations in tropical regions.



After 6 months, the cocoa pods are ripe and they are harvested.



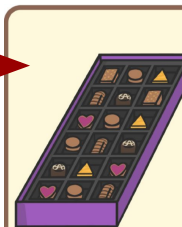
The pods are split open with a machete and the cocoa beans are removed.



The beans are shipped to chocolate factories all over the world.



The shells are removed and the beans are ground into a thick liquid.



Finally, the chocolate is packaged and sent to the shops to be sold.

Finish